

General Event Information



7938 Ball Ground Road Cumming,
GA 30028

404-427-1136

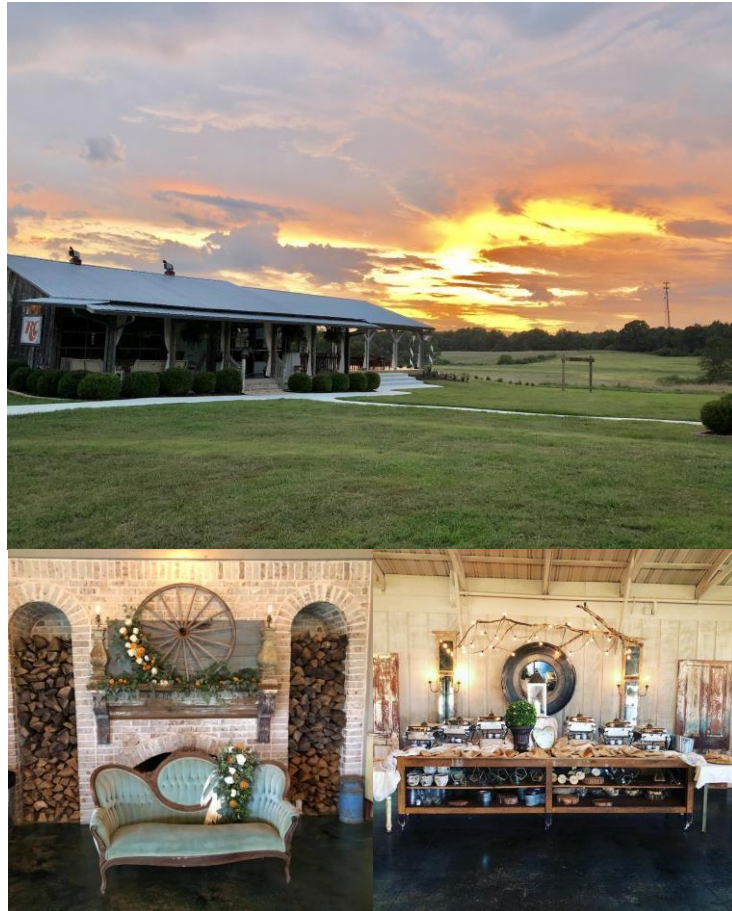
chad@westmilfordfarm.com

www.westmilfordfarm.com

General Information

- **Hands-on family owned and operated event farm specializing in rustic chic events.**
- **Owners live on the property and are here for all our events**
- **Can accommodate up to 150 guests (175 guests may be invited)**
- **Rectangular barnwood Farm Tables and padded Chiavari Chairs**
- **Prop barn loaded with all kinds of things you can use to decorate**
- **Bring your own Alcohol- You must use our insured bartender**
- **Temperature controlled Party Barn with Huge brick fireplace**
- **50+ Acres of rolling hills and panoramic pastoral views**
- **The historic property is a known landmark for photography**

The Buildings at West Milford Farm



The Party Barn

The main portion of this barn was once our hay barn. We have expanded the original structure to include:

- Large catering kitchen- just for prep and warming- No cooking onsite allowed.
 - Handicapped accessible restrooms.
 - Dressing room off the Ladies room
 - Large wood burning fireplace
 - Heating and Air conditioning in the main room
 - Rollup glass garage doors so the main room can be opened up to outside
 - Rocking chair front porch
 - Huge open air pavilion dining room with custom curtains and roll down awnings for bad weather days
 - We can do a dancefloor inside or out on the pavilion
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Deposit

We require a deposit of ½ the venue rental fee to hold the date at signing. This deposit is non-refundable as we are taking the day off the calendar for other potential events.

Vendors

Should you decide not to use our caterers, there will be a \$350 outside catering fee. This outside catering fee also includes an additional staff person to make sure trash and food cleanup is done properly.

Time limits and other time your event includes

Your event can last up to 5 hours but must end by 11pm. You can stay on the property for up to an additional hour after the event to take down decorations and load up your things. You may also be onsite 3 hours before the event to set up and decorate.

Alcohol

All events serving alcohol must use our preferred bartending service (rates start at \$300). You provide your own alcohol and plastic cups (upgrade to glass available through our bartending service.) Guests must provide proof of age to be served. We have ice on site. We do not allow shots to be served.

Capacity

We have a 150 guest maximum capacity for weddings at West Milford Farm (you can invite up to 175 guests). If more than 175 guests are attending, there will be a minimum \$4,000 fee for auxiliary bathroom trailer, tent, additional staff, tables and chairs.

Time limits and other time your event includes

Your event can last up to 5 hours but must end by 11pm. You may also be onsite the day of the event after 11am to set up and decorate. We only have 1 event per day, but we might have a new bridal appointment on the morning of your event and we sometimes offer yoga Sunday mornings.

Venue Only Pricing

These prices are for the event space and tables and chairs only and do not include food, DJ, bartending, or decorating.

March, April, May, June, September, October and November Pricing

- Saturday Events are \$7,000
- Friday or Sunday Events \$6,000

January, February, July, August, & December Pricing

- Saturday Events are \$6,000
- Friday or Sunday Events \$5,000

Year Round Weekday Pricing

(Monday- Thursdays not including holidays. Holidays priced upon request.)
\$4000

Discounts

Ask us about “Last Minute Discount” for events booked less than 90 days out.

5% Military/first responder discount (person renting must qualify)

5% All cash discount- (ask for details)

Other Fees

- All events serving Alcohol must use and pay for our preferred Bartender.
 - All payments made with a credit card will be charged a 3% card processing fee.
 - \$350 non-preferred catering charge if you do not use one of our 2 preferred caterers. This is for ice, dumpster service, final cleaning and an extra service person to oversee your caterers. All non-preferred caterers must provide proof of insurance 30 days prior to the event.
 - Depending on the scale of the event, West Milford Farm may charge a \$1,000 refundable deposit to ensure all time limits, and renter responsibilities are met.
 - 1 meeting onsite prior to the event is allowed- West Milford Farm may charge \$100 per hour for additional meetings prior to the event if they are needed.
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Things Not Included in Venue Only Pricing

(If you decide to not use our vendors these are things not included that you will need.

All outside vendors must provide proof of insurance)

- **Caterer-** someone to prepare the food, serve the food, clean up the kitchen, collect all dirty dishes from the tables and dispose of them, take out all the trash to the dumpster and replace trash bags (we provide the bags). Most reputable caterers provide this as part of their fee. Some do not. **YOU WILL NEED SOMEONE TO SETUP AND MAINTAIN THE BUFFET LINE and CLEAN UP. Your caterer must be insured.** There is a \$350 charge for ice, dumpster service and final cleaning if you do not use one of our preferred caterers. This fee also includes an extra service person. Our preferred caterers pay for these services. It is your responsibility to make sure your caterers clean the kitchen, clean up the food and drinks from the tables and around the barn and put all trash in the dumpster and replace bags in our provided trash cans. (Caterers may leave after the dinner portion of the event is over bartenders will handle remaining trash) The barn and kitchen should look the way you found it when your party leaves.
 - **Alcohol/Bartender-** Should you decide to serve alcohol, you provide your own alcohol and you must use our insured bartending service provider Pricing will vary depending on your needs but starts at \$300.
 - **Decorator-** Someone to set your tables and decorate the day of the event and someone to collect all your personal decorations after the event.
 - **Cake and someone to cut the cake-** If your cake is large, you will need someone who knows how to cut it to make sure your portions are correct and also to make sure it doesn't fall over when they cut it (it has happened).
 - **Entertainment-** DJ or band
 - **Flowers**
 - **Photographer**
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Optional Menus

'Cue BBQ Menu (Priced upon request)

Meats- (Choice of Two):

- BBQ Pork
- BBQ Chicken
- BBQ Brisket (available at an upcharge)

Sides- (Choice of two):

- 'Cue slaw (Mayo based)
- Pittsburg Slaw (Vinegar based)
- Bacon Baked Beans
- Deviled Egg Potato Salad
- Mac and cheese
- Bourbon Sweet Potato Casserole
- Tomato and Cucumber Salad
- Grilled Pineapple
- Mashed Potatoes

Garden Salad included in this package with dressing

Drinks- (All included)

- Sweet Tea
- Unsweet Tea
- Lemonade
- Water

ALTERNATE ADD OPTIONS:

Hours D' Oeuvres Options (for an additional charge)

Desserts (for an additional charge)

Pecan, Chocolate, Lemon meringue, and Coconut meringue pies

Fried apple or Fried Peach pies

Peach, Apple, Cherry, Pecan, Strawberry, and Mixed Berry Cobblers

Coffee Bar (for an additional charge)

* Includes "high end" plastic plates and cutlery, setup/breakdown of Buffet and Service

Option for real dishes \$700 for 100 guests- through Dressing the Tables-
(dinner plate, dessert plate, real silverware, cloth napkin and glass water goblet)

Oakley's Provisions

(Priced upon Request)

Consists of (2) passed Hors D' Oeuvres, Choice of (2) Entrees, Choice of (2) Sides, Choice of Salad, served with Dinner Rolls. Add-ons are priced as marked

Passed Hors D'oeuvres (choose two)

Add an additional choice for \$3.00 per person

- Thin Crust Pizza topped with Thin Sliced Smoked Duck Breast, Caramelized Onions, Fig Preserves and Blue Cheese
- BBQ Shrimp Skewers wrapped in Applewood Bacon
- Fried Green Tomatoes with Red Bell Pepper Sauce and Goat Cheese
- Vegetable Samosas with Potato, Raisin and Green Peas in peach sauce (V)
- Thai Chicken Tacos in a Wonton Shell
- Mushroom Cremini on Root Vegetable Chips
- Sweet Potato Blini topped with Smoked Salmon, Crème Fraiche, Caviar and Dill
- Crisp Zucchini Disc topped with Fresh Basil, Oven-Roasted Tomato, Basil infused Olive Oil and Melted Fresh Mozzarella
- Hummus (Traditional or Roasted Red Pepper) served with on Zucchini Chips
- Petit Crab Cakes served with Remoulade Sauce
- Fresh Mozzarella Watermelon Skewers with a Balsamic Drizzle
- Brochettes of Large Gulf Shrimp and Sweet Chili Garlic Glaze
- Roasted Vegetable Spring Rolls with Savory Peach Sauce
- Caprese Salad Skewer, Tomato, Basil & Mozzarella with a Balsamic Vinegar Reduction

Add on Hors D' Oeuvres Displays, \$6 per person

- Assorted Cheese Display with Fig Preserves and Artisan Crackers
- Decorative Charcuterie Board of Assorted Meats and Cheeses
- Antipasto Platter with Assorted Meats and Cheeses with Grilled Vegetables

Salads (choose one)

Add an additional Salad for \$4 per person

- Tomato Basil Salad on Field Greens with Basil Balsamic Vinaigrette Marinated Roma Tomato and Tri-Colored Bell Peppers topped with shaved and grated Aged Parmesan
 - Strawberry Spinach Salad with Raspberry Vinaigrette, Candied Pecans and Blue Cheese
 - Garden Salad with Tomato, Carrots, Onion and Croutons (choice of Ranch, Blue Cheese, or Italian)
 - Caesar Salad with Aged Parmesan Cheese and Homemade Croutons
 - Greek Salad with Cucumber, Tomatoes, Kalamata Olives, Red Onion & Feta, served with a Greek Salad Vinaigrette
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Buffet Menu Entrees (choose two)

Add an additional choice for \$5.00 per person

- Assorted Herb Pesto Pasta with Sweet Corn, Diced Tomatoes topped with Choice of Grilled Chicken or Shrimp
- Beef Tenderloin Filet drizzled with Demi Glacé Reduction
- Soy Bourbon Glazed Salmon served with Grilled Asparagus
- Pork Tenderloin with Roasted Apples and Peach Rum Sauce
- Thyme Herb-Roasted Chicken
- Braised Short Ribs & Vegetables
- Gulf Shrimp over Creamy Cheese Grits
- Individually Rolled Roasted Vegetable Lasagna with Yellow Squash, Zucchini, Caramelized Onion, Spinach, Fresh Herbs, Ricotta and Melted Mozzarella
- Rustic Lasagna with Ground Beef and Sausage, Classic Tomato Sauce, Ricotta and Melted Mozzarella

Sides (choose two)

Add an additional choice for \$5.00 per person

- Parmesan Macaroni and Cheese
- Petit Salt Roasted Yukon Gold Potato filled with Asiago and Chive Soufflé
- Butternut Squash Gratin with Fresh Herbs and Melted Gruyere Cheese
- Garlic Mashed Potatoes
- Herb-Roasted Farmer's Market Vegetable Medley
- Haricots Verts (French Green Beans)
- Wild Mushroom Orzo
- Southern Rice Pilaf with Sweet Peas and Carrots

Drinks Included

Sweet Tea, Unsweetened Tea, and Water

Option for real dishes \$700 for 100 guests- through Dressing the Tables-
(dinner plate, dessert plate, real silverware, cloth napkin and glass water goblet)

Our Preferred Vendors

Catering

Oakley's Provisions	Oakley	oakleyprovisions.com	470-507-3188
Cue Barbecue	Dave	oakleyhh@gmail.com www.cuebarbecue.com	770-888-1048

Bartending

A Perfect Plan	Mary Minicucci	aperfectplan@icloud.com	678-485-9237
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Photography

Skylar Sperin Photography	Skylar	www.skylarsperin.com	
Candace Photography	Candace	www.candacephotography.net	480-370-2807
Carrie Reagan Photography	Carrie Reagan	www.carriereaganphotography.com	770-656-6918
Hillary Leah Photography	Hillary Leah	www.hillaryleahphotography.com	770-843-0079
Holly Doughty Photography	Holly Doughty	www.hdphotographyatlanta.com	678-780-0132
Sweet Tooth Photography	Coliene Belle	www.sweettoothphotography.com	770-728-3920
Two by Two Photography	Robert Lopez	www.twobytwophotographystudio.com	678-848-1891
Rita West Photography	Rita West	www.ritawestphotography.com	404-358-1370
Kelle Mac Photography	Kelle	www.kellemacphotography.com	678-595-0770
Stepping Stones Photography	Maggie	www.stepsingstonesphoto.xyz	
Kim Hymes Photography	Kim Hymes	www.kimhymesphotography.com	540-588-5967
Pastel Moon Photography	Mallorie	www.pastelmoonphotography.com	706-525-1433
KB Zimm Photography	Kayla	www.kbzimmphotography.com	770-633-5050

Videography

Brandon Zauche Videography		www.zauche.com	770-597-1090
Jacob Wallace Videography		www.essndas.com	
Queen Media	Tim and Ashley	www.queenmediaco.com	706-889-3098
MSA Entertainment		www.msaentertainment.com	844-217-1913
Beto Amorim	Beto	www.hillofzionfilms.com	470-629-2640

Florals and Event Design

West Milford Farm	Chad Milford	chad@westmilfordfarm.com	404-427-1136
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Cakes

Peachtree Cake Company	Mike	www.peachtreecake.com	770-888-9993
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DJ

MSA Entertainment	Mike	www.msaentertainment.com	844-217-1913
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Live Entertainment/Music

Maxwell Taylor		DJ and Entertainer	678-520-2979
The Gold Standard band		rcflaw@bellsouth.net	404-558-6626
Jennifer Zuiff Piano/guitar/band		indeelabohemia@gmail.com	
Luna Strings		www.lunastrings.com	
Satellite Blvd. Band	Jason	www.satelliteblvd.com	850-591-9451
120 East Band	Kayla	kaylatayorjazz@gmail.com	678-517-2482
Fly Betty Band	Doug	dogpound444@yahoo.com	678 776 1345

Officiant

Aldo Nahed	Aldo	aldo.nahed@gmail.com	770-728-5164
Your Wedding Your Way	Patty Burgess	ywywga@gmail.com	678-234-3374
Nicole lawson	Nicole	nicoletraceylawson@gmail.com	770-845-4623

Photo Booth

MSA Entertainment Booth		www.msaentertainment.com	844-217-1913
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Accommodations

Hilton Alpharetta Atlanta	Erica Len	elen@chartwellhospitality.com	678-240-9222
Courtyard Atlanta Alpharetta	Whitney Whyte	whitney.whyte@marriott.com	706-218-2299
Airbnb		www.airbnb.com	
Patti House	Brittany	brittany@brittanyloan.com	678-247-3048
Bent Tree Lodge		www.benttreelodge.com	941-348-0562
Big Canoe VRBO		www.vrbo.com	
Local Guest House	Dedra Kirkland	Dedra@thekirklands.org	678-617-1515
The 1910 House	Rebekah	info@the1910house.com	
Wood Bridge Inn in Jasper		www.woodbridgeinnjasper.com	706-253-8500

Transportation

Full Circle Shuttle Jasper	Theresa Pierce	full.circle.shuttle@gmail.com	770-364-3211
Alpharetta Party Bus	Mike		770-467-3330
RIS Limousine	Robert	www.rislmo.com	770-261-1110
Atlantic Limo		reservations@atlanticlimo-ga.com	770-751-7078

Table Settings

Dressing the Table Michelle China, glassware, and flatware rental 770-380-1984

Dance Lessons Here at the Farm

Basic ballroom dance inst. Bob Salas bobj.salas@gmail.com 818-445-7610

Rehearsal Dinner Locations

B and B Tavern www.freehomebandbtavern.com 470-297-3525
Queenies in Canton events.queenies@gmail.com 770-213-4897
Wood Bridge Inn in Jasper www.woodbridgeinnjasper.com 706-253-8500

Other

King of pops Ingrid dahlonga@kingofpops.com 470-621-1200
Art by Diane McAlexander www.artbydiannemcalexander.com live painting
The Board and Box Charcuterie Ashley www.theboardandbox.com 770-580-1622
Dot's Fine Wine and Craft Cindy www.dotsfinewineandcraft.com 678-362-5514
